

# Latitudes Apollo

RESTAURANT &  
LOUNGE

## SALADS

Add grilled or blackened chicken **\$2.50**

Add grilled gulf shrimp or blackened shrimp **\$6.50**

Add blackened or grilled beef tenderloin tips **\$7.00**

### LATITUDES SIGNATURE SALAD

Mixed field greens topped with sliced tomato, cucumber, applewood smoked bacon, danish style bleu cheese crumbles and grilled chicken breast, served with our hand crafted balsamic vinaigrette.

Full **\$10.00** Side **\$5.00**

### HAND TOSSED CAESAR SALAD

Fresh cut romaine hearts tossed with our table side style Caesar dressing, topped with whole wheat croutons and grated Parmesan cheese.

Full **\$7.50** Side **\$3.75**

### LATITUDES GREEK SALAD

Mixed field greens tossed in our hand crafted Greek vinaigrette with vine ripe tomatoes, sliced cucumbers, sweet red onions, and Kalamata olives, topped with imported feta cheese and Greek pepperoncinis.

Full **\$10.00** Side **\$5.00**

### CHOPPED SALAD

Crisp romaine lettuce, sliced strawberries, toasted walnuts, applewood smoked bacon, sweet red onions, danish style bleu cheese crumbles, chopped with our house made bleu cheese dressing drizzled with balsamic reduction.

Full **\$10.00** Side **\$5.00**

### GOAT CHEESE AND WILD BERRY SALAD

Tender spring mix topped with mixed wild berries, pickled red onions, crispy fried capers, toasted almonds and artisan goat cheese crumbles accompanied by our hand crafted balsamic vinaigrette.

Full **\$11.50** Side **\$6.00**

## APPETIZERS

### GRILLED PORTABELLA \$10.00

Grilled portabella mushroom, stuffed with heirloom spinach and artisan goat cheese, topped with tri color quinoa, accompanied by our smoked tomato sriracha sauce.

### STEAMED EDAMAME \$6.00

Steamed soy beans topped with sea salt.

### WONTON WRAPPED SHRIMP \$11.99

Crispy wonton wrapped shrimp stuffed with steamed vegetables accompanied by our house made sweet chili dipping sauce.

### BEEF TIPS \$8.00

Sauteed beef tenderloin tips seasoned with our house seasoning and spices accompanied by our signature orange garlic aioli. (Available blackened or fried.)

### XL BAVARIAN PRETZEL \$11.50

Extra large oven baked Bavarian pretzel served with French's yellow mustard or our crafted beer cheese sauce.

### PEEL N EAT SHRIMP

Jumbo gulf shrimp slow simmered in our house seasoning and spices.

One Pound **\$22.50** One Half Pound **\$12.00**

## BUILD YOUR OWN BOAT \$11.00

Your choice of one starch and protein, two choices of vegetables and your choice of one our hand crafted dipping sauces.

Extra sauce **\$0.50**

### CHOOSE 1 STARCH

White Rice  
Yellow Rice  
Quinoa  
Steamed Rice Noodles  
Crispy Garlic Potatoes  
Baked Potato  
Smashed Potato

### CHOOSE 1 PROTEIN

Seasoned Ground Beef  
Grilled, Blackened or Fried Chicken  
Grilled Blackened or Fried Shrimp **+\$4.50**  
Pan Roasted Salmon **+\$5.00**  
Seared Ahi Tuna **(Market)**  
Grilled or Blackened Beef Tenderloin Tips **+\$7.00**

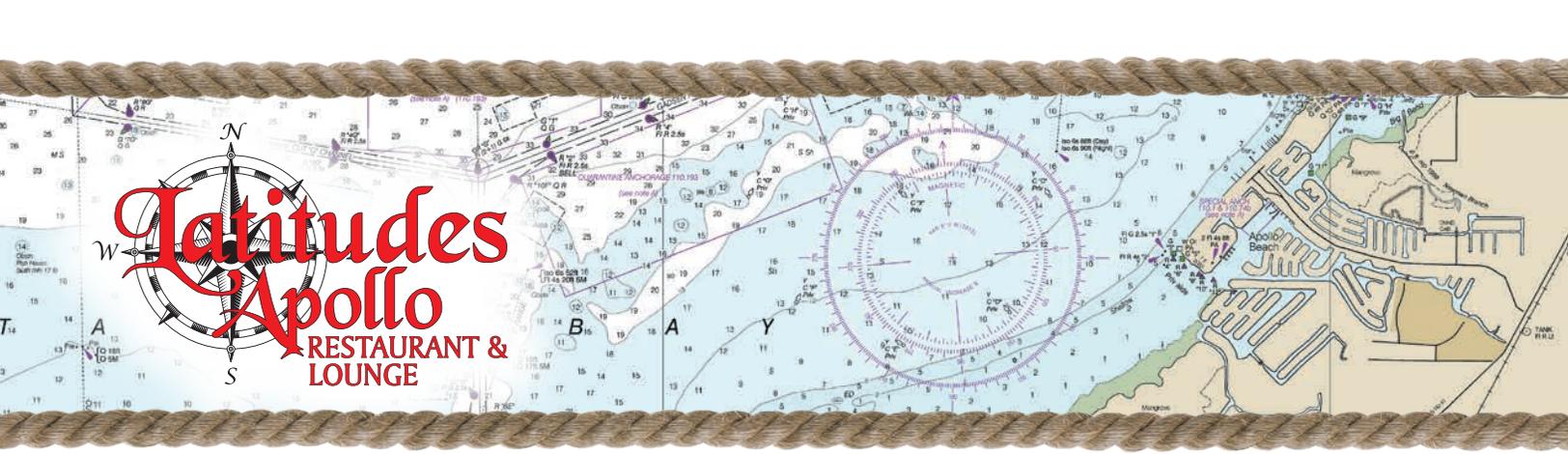
### CHOOSE 2 VEGETABLES

Sautéed Zucchini  
Steamed Broccoli  
Sautéed Mushrooms  
Stewed Tomatoes  
Seasonal Vegetables  
Sautéed Kale  
Sautéed Spinach  
Grilled Portabella

### TOP WITH CHOICE OF SAUCE

Lime Chimichurri  
Sweet Chili  
Soy Wasabi Aioli  
 Orange Garlic Aioli  
Smoked Tomato Sriracha  
Balsamic Drizzle  
Pickled Ginger  
Wasabi and Soy Sauce

 = Gluten Free



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RESTAURANT &  
LOUNGE

## BURGERS, SANDWICHES AND WRAPS

Substitute side salad or onion rings for **\$1.50**. Additional sides are à la carte.

### LATITUDES CHARGRILLED BURGER \$11.00

Chargrilled 8 oz. burger placed on a toasted brioche bun with crisp iceberg lettuce, vine ripe tomato, and sweet red onions. Served with our house made cole slaw and crispy french fries.

Add cheese **\$0.65**

Add applewood bacon **\$0.80**

### IRISH PORTER BEER CHEESEBURGER \$12.00

Chargrilled 8 oz. steak burger topped with melted Irish porter beer cheese, and crispy beer battered onion rings placed on a toasted pretzel bun with crisp iceberg lettuce and vine ripe tomato, served with our house made cole slaw and crispy french fries.

### 28TH DEGREE BURGER \$12.00

Flame grilled 8 oz. steak burger placed on a toasted brioche bun with mixed field greens, pickled red onions, vine ripe tomato, fried capers and our hand crafted orange-garlic aioli, served with our house made cole slaw and crispy french fries.

### ATHENS BURGER \$12.00

Flame grilled 8 oz. black Angus burger placed on a toasted brioche bun topped with crisp romaine lettuce, vine ripe tomato, sweet red onion, cucumber, imported Kalamata olives and artisan feta cheese, drizzled with our house made Greek vinaigrette. Served with our house made cole slaw and crispy french fries.

### GROUPER SANDWICH \$14.00

Grilled gulf grouper placed on a toasted brioche bun with crisp iceberg lettuce, vine ripe tomato and sweet red onion accompanied by our house made tartar sauce, cole slaw and crispy french fries. Also available fried or blackened.

### CAPRESE CHICKEN SANDWICH \$11.00

Balsamic grilled boneless chicken breast placed on a toasted brioche bun with mixed field greens, sliced vine ripe tomato and melted mozzarella cheese, finished with a light drizzle of our house made balsamic vinaigrette, served with our hand crafted cole slaw and crispy french fries.

### PULLED PORK SANDWICH \$10.50

Slow smoked fork-tender BBQ pulled pork laced on a brioche bun accompanied by our house made cole slaw and crispy french fries.

### CHICKEN BACON RANCH WRAP \$9.99

Grilled boneless chicken breast placed on a warm garlic and herb tortilla with shredded cheddar jack cheese, applewood smoked bacon, vine ripe tomato, tender mixed greens and our house made ranch dressing served with our hand crafted cole slaw and crispy french fries.

### CRANBERRY CHICKEN SALAD WRAP \$9.99

Oven roasted chicken salad tossed with dried cranberries and toasted almonds. Placed on a warm garlic and herb tortilla with mixed field greens, accompanied by our house made cole slaw and crispy french fries.

### STEAK AND SPINACH WRAP \$13.50

Tender pieces of beef tenderloin sauteed with sliced butter mushrooms, baby heirloom spinach and pickled onions, placed on a warm garlic tortilla with artisan goat cheese and aged balsamic reduction. Served with our house made cole slaw and crispy french fries.

## À LA CARTE SIDES

**\$2.50 Each**

Quinoa  
White Rice  
Yellow Rice  
Rice Noodles  
Smashed Potato

Orzo  
Steamed Broccoli  
Sautéed Zucchini  
Stewed Tomatoes  
Sautéed Button Mushrooms

Sautéed Heirloom Spinach  
Grilled Portabella Mushrooms  
Sautéed Baby Kale  
Chef Selected Seasonal Vegetables.

## BEVERAGES

All beverages are **\$2.50**. Price includes free refills.

COKE  
SPRITE  
DIET COKE  
GINGER ALE

ORANGE SODA  
LEMONADE  
SWEET TEA  
UNSWEET TEA

CLUB SODA  
TONIC WATER  
CRANBERRY JUICE  
ORANGE JUICE

PINEAPPLE JUICE  
GRAPEFRUIT JUICE

\* Consuming raw or undercooked hamburgers, meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.